

# L'ESPRESSO

## HOP INTO EASTER MAGIC ENGLISH MEGA AFTERNOON TEA BUFFET MENU 20 April 2025

**\$98 Per Adult | \$58 Per Child**

### **Easter Special\***

Hot Cross Bun with King Crab Salad & Roasted Sweet Corn Salsa  
Braised Wagyu Beef Cheek with Green Pea & Cheese Crumble Tartlet  
Bunny Vanilla Panna Cotta

### **Chilled Seafood Bar**

Freshly Shucked Seasonal Oysters  
Chardonnay Poached Tiger Prawns  
Snow Crab Legs  
White Clams

*Served with Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce,  
Lemon & Lime Wedges*

### **Finger Sandwiches**

Egg, Tomato & Bacon  
Cucumber & Cream Cheese  
Tuna Salad  
Corned Beef, Swiss Cheese & Gherkin  
Trio Ham

### **Open Faced Sandwiches**

Herb & Garlic Cheese Tartlet with Cranberry Compote  
Hot Smoked Salmon Bruschetta with Mascarpone  
Duck Rillettes with Ginger Raisin Chutney  
Chicken with Swiss Cheese, Apricot & Sauerkraut

### **Croissant Sandwiches**

Ham & Swiss Cheese  
Crispy Maple Bacon & Scrambled Egg  
Poached Prawn Cocktail with Fresh Mango & Lime Zest  
Roasted Vegetable & Halloumi with Semi-Dried Tomato Butter

### **Artisanal Cheeses**

Emmental, Comte, Port Salut, Camembert, Stilton & St Maure  
(Dried Fruits, Grape, Quince Paste, Walnuts & Cracker)

### **Chilled Delicatessen**

Selection of Freshly Harvest Lettuce with Assorted Dressing  
Selection of Charcuterie with Pickles & Mustard  
Gravlax Salmon Platter with Condiments  
(Onion, Caper, Chive & Dill Sauce & Lemon)

### **Hearty Soup**

Chef's Choice of Daily Soup

### **Hot Delights**

Baked Plant-Based Lasagna with Feta Cheese  
Battered Mushroom with Honey Mustard  
Chicken Drumette with Honey Sriracha Dip  
Cherry Tomato & Baby Mozzarella Pizza  
Braised Chicken, Porcini & Pancetta served with Freshly Baked Bread  
Fish Goujon & Truffle Wedges with Tartare Sauce  
Crispy Prawn Wrapped with Potato  
Gouda Cheese Rings with Caper Remoulade  
Smoked Bacon & Leek Quiche  
Cheese Knackers with Colcannon

### **Carving Station**

Orange Glazed Easter Ham with Gratinated Heirloom Potatoes & Mustard Sauce

### **Scones Bar**

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan  
*Served with Strawberry Jam, Caramel Banana, Lemon Curd, Nutella,  
Devonshire Clotted Cream & Butter*

### **Sweet Pastries**

Bread & Butter Pudding with Vanilla Sauce  
Vanilla Crème Brûlée  
Assorted Easter Bunny Cup Cake  
Hot Cross Bun  
Strawberry Éclair  
Forest Berries Tart  
Strawberry Mousse Cake  
Assorted Easter Macaroon  
Lemon Curd Tart  
Tiramisu Cup  
Carrot Cake  
Madeleine  
Donut Wall  
Assorted Chocolate Pralines and Chocolate Eggs

### **Fruits & Ice Cream**

Selection of Sliced Seasonal Fruits  
Vanilla & Chocolate Soft Serve Ice Cream

*\*Menu is on rotation basis and subject to changes in view of market availability.  
Prices are subject to 10% charge and prevailing government taxes.  
Child price is for children 6-11 years of age.*